

SNACKS

WOOD-FIRED FOCACCIA	10
w. Semi-dried tomatoes, Kalamata olives, EVOO, sea salt ^(ve)	
CHARRED FLATBREAD	16
w. Roasted garlic & chickpea hummus, chilli flakes, oregano, EVOO ^(ve)	
POTATO SCALLOPS	16
w. Wakame vinegar salt ^{(gf)(df)(ve)}	
SALT & PEPPERED CALAMARI	22
w. Saffron lime aioli, fresh lime ^{(gf)(df)(a)}	
+ main size it w. chips & salad ^{(gf)(df)(a)}	27
RAW TUNA TOSTADA	24
w. Pickled melon, avocado, jalapeño, chilli, coriander ^{(gf)(df)(i)}	
CRISPY PORK BELLY TACOS (3)	24
w. Charred pineapple & mint salsa, slaw	
BUTTERMILK FRIED CHICKEN WINGS	16
w. Wood-fired hot sauce, lemon ^(gf)	
LAMB KOFTA (3)	24
w. Mint yogurt, tomato salsa, baba ghanoush, charred flatbread	

PIZZAS - CALI STYLE

MARGHERITA	22
w. Tomato slices, mozzarella, sugo, basil ^(v)	
THE GREEN ROOM	27
w. Charred broccolini, zucchini, feta, almonds, mozzarella, sugo ^{(v)(n)}	
TANDOORI CHICKEN	26
w. Red onions, capsicum, mango chutney, coriander, mozzarella, sugo	
SHRIMPY THE BEST	32
w. Tiger prawn, whipped burrata, leek, mozzarella, parsley ⁽ⁱ⁾	
THE DUKE	26
w. Smoked ham, caramelised pineapple, mozzarella, sugo	
PEPPERONI	26
w. Pepperoni, red onion, oregano, mozzarella, sugo	
BO PEEP	28
w. Wood-fired lamb, fig jam, salsa Verde, rocket, goats cheese ^(dfo)	

DESSERTS

STICKY DATE PUDDING	15
w. Caramel sauce, vanilla ice cream ^{(gf)(v)}	
APPLE STRUDEL	15
w. Vanilla Anglaise, berry compote ^(v)	
NUTELLA PIZZA	15
w. Almond Nutella spread, strawberries ^{(v)(n)}	



EST. HARBORD 1928 HOTEL

FRESHIE FAVOURITES

HARBORD CAESAR	22
w. Baby gem, focaccia croutons, Caesar dressing, soft-boiled egg, pancetta, pecorino ^(gfo)	
Butterflied prawns ^{(gf)(df)} 11 Roasted chicken ^{(gf)(df)} 9	
Grilled haloumi ^{(gf)(v)} 10 Salmon fillet ^{(gf)(df)(a)} 14	
GREEN BOWL	20
w. Quinoa, edamame, broccolini, avocado, salad leaves, tomato salsa, lime ^{(gf)(df)(ve)}	
Butterflied prawns ^{(gf)(df)} 11 Roasted chicken ^{(gf)(df)} 9	
Grilled haloumi ^{(gf)(v)} 10 Salmon fillet ^{(gf)(df)(a)} 14	
WOODFIRED SNAPPER	34
w. Cauliflower, red onion, chilli, labna, mint, coriander, parsley ^{(gf)(dfo)(i)}	
PRAWN LINGUINE	34
w. Tiger prawns, confit tomatoes, lemon zest, white wine, butter, parsley ^{(gfo)(i)}	
FISH N CHIPS	30
w. Battered snapper fillet, chips, salad, tartare, lemon ^{(gf)(df)(i)}	
HAND CRUMBED CHICKEN SCHNITZEL	28
w. Salad, chips, gravy, garlic & parsley butter, lemon ^(gfo)	
+ Parmi it ^(gfo)	4
CHUNKY BEEF & ALE PIE	34
w. Mash, bacon, mashed minted peas, gravy	

FROM THE FIRE

ROTISSERIE CHICKEN	HALF \$35 / WHOLE \$49
w. Snake beans, dukka, pan jus ^{(gf)(df)}	
LONG VALLEY RUMP 250GM	36
w. Fried egg, chips, salad leaves, gravy ^{(gf)(df)}	
TRUE NORTH SIRLOIN 300GM	42
w. Green peppercorn butter, salad leaves, chips ^{(gf)(dfo)}	
CHARRED HUON SALMON CUTLET	42
w. Grilled broccolini, Verde, lemon ^{(gf)(df)(a)}	
BEEF SHORT RIB 300GM	39
w. Chips, salad leaves ^{(gf)(df)}	
STICKY BBQ PORK RIBS	HALF \$34 / WHOLE \$49
w. Chips, salad leaves, smoky BBQ sauce ^{(gf)(df)}	
+ SURF YOUR TURF	12
w. Prawns, roasted garlic butter ^{(gf)(i)}	



WE ARE OCEAN FRIENDLY CERTIFIED

Heads Up! Please advise of any allergies or intolerances - all food is prepared in a kitchen containing nuts, gluten, dairy & soy products.
Card transaction surcharge applies to all EFTPOS & credit card purchases. 1.5% surcharge on public holidays.

BURGERS

HALOUMI BURGER	26
w. Grilled haloumi, beetroot, lettuce, tomato, chipotle mayo, chips ^{(gfo)(veo)}	
FRIED CHICKEN BURGER	25
w. Crispy chicken breast, kimchi slaw, bacon, cheese, lettuce, Korean spiced mayo, chips	
WAGYU CHEESEBURGER	26
w. Wagyu patty, double cheese, pickles, aioli, burger sauce, chips ^{(gfo)(dfo)}	
BACON BURGER	30
w. Wagyu patty, bacon jam, lettuce, crispy bacon, cheese, caramelised onions, pickles, tomato sauce, chips ^{(gfo)(dfo)}	
DELUXE BURGER	32
w. Wagyu patty, egg, bacon, pineapple, cheese, lettuce, tomato, beetroot, burger sauce, onion rings, chips ^{(gfo)(dfo)}	
STEAK SAMBO	32
w. Scotch fillet, Turkish roll, onion, Swiss cheese, aioli, BBQ sauce, lettuce, tomato, beetroot, chips ^{(gfo)(dfo)}	

SIDES

WOODFIRED BRUSSELS SPROUTS	15
w. Speck, XO butter ^{(gf)(veo)}	
POTATO WEDGES	15
w. Sweet chilli & sour cream ^{(gf)(veo)}	
BUTTERED SNAKE BEANS	15
w. Garlic butter, crispy fried garlic ^{(gf)(veo)}	
ROCKET SALAD	14
w. Pecorino, aged balsamic, EVOO ^{(gf)(veo)}	
CHIPS	12
w. Rosemary salt, aioli ^{(gf)(ve)}	
SWEET POTATO CHIPS	14
w. Aioli ^{(gf)(veo)}	

KIDS

All kids meals come with veggie sticks and fruit

BOLOGNESE PASTA	14
w. Beef ragu tomato sauce & cheese ^(gfo)	
FISH & CHIPS	14
w. Flathead, chips, tomato ketchup ^{(gf)(df)}	
CHEESEBURGER SLIDER	14
w. Beef patty, cheese, ketchup, chips ^(gfo)	
MINI DUKE PIZZA	14
w. Ham, mozzarella, tomato sugo ^(veo)	
CHICKEN NUGGETS & CHIPS	14
w. Fresh crumbed chicken breast, chips, tomato ketchup	
RAINBOW ICE CREAM BASKET	8
w. Tonnes of sprinkles	

A AUSTRALIAN SEAFOOD | I IMPORTED SEAFOOD | M MIXED ORIGIN SEAFOOD
V VEGETARIAN | GF GLUTEN FREE | VE VEGAN | DF DAIRY FREE | N NUTS | O OPTION

COCKTAILS

SIGNATURES

LONGBOARD MARTINI	20
Vodka, aloe juice, lychee liqueur, lemon, vanilla	
BLUE COCONUT MARGARITA	20
Coconut washed tequila, Marionette Mandarin blue curacao, champagne syrup, lime	
PARTY WAVE	20
Limocello, vodka, hibiscus, lemon	
THE DUCHESS	20
Bombay Dry gin, St. Germain, grapefruit, lime	

SPRITZERS & SODAS

AFTER GLOW	19
Rosé, hibiscus, lemon, rosemary, soda	
FRESHIE COLLINS	19
Orange peel infused Bombay Sapphire gin, vanilla, lemon, soda	
SALTED RASPBERRY LEMONADE	13
Vodka, housemade raspberry cordial, lemon, salt, soda	
PINEAPPLE RUM & SODA	14
Bacardi Gold rum, housemade pineapple cordial, soda	

CLASSICS

NEGRONI	22
Bombay Sapphire gin, Campari, sweet vermouth	
ESPRESSO MARTINI	20
Grey Goose vodka, Kawa coffee liqueur, vanilla, espresso	
MARGARITA	19
Tequila, triple sec, agave, lime	
SPICY MARGARITA	22
Patrón Silver tequila, Triple Sec, agave, lime, habanero	
OLD FASHIONED	20
Buffalo Trace bourbon, Angostura Bitters, sugar, orange bitters	
MOJITO	19
Bacardi Carta Blanca rum, lime, sugar, mint	

All classic cocktails are available upon request.

NON-ALC

APERTIVO SPRITZ	14
Lyre's Italian Spritz, tonic, soda, orange	
DRIVE HOME G&T	14
Lyre's London Dry, Fever-Tree Light Tonic, orange peel, rosemary	
SPICY N'ARG	14
Seadrift Marine, lime, agave, habanero	
HOUSEMADE SODAS	8
Raspberry, pineapple, blueberry or grapefruit	

ICE COLD BEERS

SESSIONABLE

4Pines Pacific Ale	3.5%	Brookvale	9
Better Beer Middy	3.8%	Torquay	9
Coopers Australian Lager	4.2%	Adelaide	10
Two Bays Lager	4.5%	Mornington	13

BOTTLES

Asahi Super Dry	5.0%	Japan	11
Balter Cerveza	4.0%	Currumbin	11
Cascade Light	4.6%	Mexico	11
Corona	4.6%	Mexico	11
Heineken	5.0%	Netherlands	11

HEAVY

Bentspoke Crankshaft IPA	5.8%	Canberra	12
Grifter Big Sur IPA	6.7%	Marrickville	12
Mountain Culture Status Quo	5.2%	Katoomba	11

BOTTLES

White Rabbit Dark Ale	4.9%	Geelong	11
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FLAVOURED

Brookvale Union Vodka LLB	4.0%	Brookvale	12
Doozy Half & Half Raspberry	6.0%	Bondi	13
Doozy Watermelon Seltzer	4.2%	Bondi	12
Grifter Watermelon Pilsner	4.4%	Marrickville	12
Kippis Grapefruit Long Drink	5.5%	Manly	13
White Claw Seltzer Lime	4.5%	Dublin	13
White Claw Seltzer Mango	4.5%	Dublin	13

PALE ALES

Gage Roads Single Fin	4.5%	Fremantle	10
Lord Nelson 3 Sheets Pale Ale	4.9%	The Rocks	11
Philter Hazy Pale Ale	5.3%	Marrickville	11
Pirate Life South Coast Pale Ale	4.4%	Port Adelaide	11
Two Bays Pale Ale	4.5%	Mornington	13

CIDER

The Hills Pear	5.1%	Adelaide Hills	11
Somersby Apple	4.5%	Denmark	10
Strongbow Dry Apple	5.1%	Hereford	10

NON ALCOHOLIC

Heineken 0.0 Lager	0.0%	Netherlands	7
Heaps Normal Quiet XPA	0.5%	Canberra	8

BEER OF THE MONTH?
CHECK WHAT'S TAPPED FROM
OUR FAVOURITE BREWERIES

WINES

FIZZ

Tyrrell's Sparkling	NV	Hunter Valley, NSW	12	66
Chandon Sparkling	NV	Yarra Valley, VIC		82
Mercer Wines Prosecco	NV	Hiltops, NSW	12	66
Chandon Rose Sparkling	NV	Yarra Valley, VIC	15	82
Moet & Chandon Rose Imperial	NV	Epernay, FRA		129
Veuve Clicquot	NV	Reims, FRA		146
Veuve Clicquot (Magnum)	NV	Reims, FRA		240
Louis Roederer Collection	NV	Reims, FRA		170
Ruinart Blanc de Blancs	NV	Reims, FRA		220

WHITE

Riesling Freak No.3	2025	Clare Valley, SA	14	65
TaiTira Sauvignon Blanc	2023	Marlborough, NZ	11	50
Cloudy Bay Sauvignon Blanc	2023	Marlborough, NZ		89
Andrew Thomas Sem Sauv Blanc	2021	Hunter Valley, NSW	12	56
Le Pezze Pinot Grigio	2024	Delle Venezie, ITA	12	56
Even Keel Pinot Gris	2023	Mornington Peninsula, VIC		65
Deep Woods Chardonnay	2023	Margaret River, WA	14	65
Kendall Jackson Chardonnay	2021	Sonoma County, USA		79

PINK

Gilbert Rosé	2023	Mudgee, NSW	12	56
Maison del'Epoque	2022	Provence, FRA	14	60
Maison Saint AIX Rosé Maison	2024	Provence, FRA	18	85
Saint AIX (Magnum)	2023	Provence, FRA		145

RED

Storm Bay Pinot Noir	2025	Coal River, TAS	13	62
Scorpo 'Noirien' Pinot Noir	2024	Mornington Peninsula, VIC		76
Terrazas 'Reserva' Malbec	2022	Mendoza, ARG	17	79
Rusden 'Driftsand' Grenache Shiraz	2022	Barossa Valley, SA	11	50
Mataro Semprevino Shiraz	2021	McLaren Vale, SA	15	70
Tomfoolery 'Son of a Gun' Cabernet Shiraz	2023	Barossa Valley, SA	16	75
Elderton Cabernet Sauvignon	2021	Barossa Valley, SA		75
Henschke 'Five Shillings' Shiraz	2024	Barossa Valley, SA		72

EXTENDED WINE LIST AVAILABLE ON REQUEST



HAPPY HOUR

MONDAY - FRIDAY

HOUSE BEERS, WINES & SPIRITS 7

DID SOMEONE SAY MARGARITAS? 12

Happy hour is not available on public holidays & special event days

LOOKING FOR MORE?

HEAD UPSTAIRS TO BOMBIES FOR MARGY HOUR

SAT & SUN
6-7PM